

## Takeaway Menu

### Pane and Antipasti

**House Focaccia Bread**, served with olive oil and balsamic reduction 8

**Garlic Bread**, house made with fresh garden herbs 8

**Tomato Bruschetta**, diced Roma tomatoes and Spanish onion, basil, olive oil and balsamic reduction (2) 8

**Beef Carpaccio**, finely sliced raw beef fillet, fried capers, salsa Verde, parmesan, roquette 18.5

### Secondi Piatti

**Scaloppine alla panna**, veal scaloppine, mushrooms, shallot, creamy white wine sauce, kipfler potato 30

**Agnello**, slow braised lamb shoulder (350g), creamy sweet potato bake, broccolini, jus, rosemary salt 30

**Risotto**, confit duck, selection of forest mushrooms, Grana Padano, roquette salad 32.5

**Chicken Parmigiana**, House made chicken schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 22.5

**Veal Parmigiana**, House made veal schnitzel topped with sauce Napolitano and cheese. Served on spaghetti with tomato sugo and Greek salad 26.5

**Spanish Chicken**, chicken pieces slow braised with spicy chorizo, olives, capsicum, tomato, white wine and herbs. Served with crispy chat potatoes 28

## **Pasta and Gnocchi**

**Lasagne con manzo**, house made pasta sheets, beef ragu, bechamel, Grana Padano cheese. Available hot ready to eat or frozen 14.5

**Spaghetti alla Marinara**, selection of fresh Australian fish and shellfish, chilli, lemon juice, parsley, napoli, white wine sauce 32

**Rigatoni alla Boscaiola**, bacon, mushrooms, fresh basil, cream and white wine sauce 24

**Fettuccine**, authentic Bolognese, fresh basil 22

**Traditional Carbonara**, Spaghetti, onion, mushroom, pancetta 24

**Pappardelle alla Siciliana**, cherry tomatoes, olives, capsicum, chilli, cacciatore salami, Napoli and white wine sauce 24

**Pappardelle Alla Puttanesca**, Olives, fresh tomato, capsicum, onion, chilli, white wine, sugo 24 (V)

**Tortellini**, goats cheese and basil filling, charred zucchini, truss cherry tomatoes, pine nuts, prosciutto, rocket 26

**Creamy Porcini Gnocchi**, field mushrooms, porcini mushrooms, fresh basil, cream and white wine sauce 24 (V)

**Gnocchi**, braised osso buco, gremolata 26.5

**Fettuccine**, imported fresh porcini and local forest mushrooms, lemon, fresh parsley, white wine 24 (V)

**Our pasta and gnocchi are made fresh daily by our chef Dan and his team**  
**Vegetarian, vegan and gluten free options are available**

## Contorni

**Fries**, served with grey salt and aioli 6.5

**Fratelli Caesar Style Salad** 12.5

## Kids Meals

Chicken Parmigiana, panko crumbed chicken breast, mozzarella, Napolitano sauce, with chips and salad 16.5

Fresh, house made pasta with your choice of Napolitano or creamy cheese sauce 6.5

Grilled fillet of market fresh fish, chips and salad 16.5

## Dolci

**Tiramisù**, house churned vanilla gelato 13

**Panna cotta**, pistachio and vanilla, caramelized poached pear, white chocolate and brandy ganache, praline 13

**Crostata al Limone**, lemon tart caramelised with raw sugar, house churned coconut gelato 13

**Crème Brûlée**, traditional baked vanilla bean brûlée served with shortbread 13

**Piatto di Formaggi**, Berry Creek Bellingham Blue, Kingfisher Triple Cream Brie, 24-month age Manchego, water crackers, nuts 12.5

## Drink

Coke, diet coke, coke no sugar, Schweppes lemonade 3 (can)

Coke, diet coke, coke no sugar, Schweppes lemonade, cascade lemon lime and bitters 5 (Glass Bottle)

Sparkling San Pellagrino 1L 7 500ml 5

## Café

*We proudly serve local Synergy Coffee 'Luxe' blend*

Espresso 4

Macchiato, piccolo latte, cappuccino, café latte, flat white, long black, mocha 4.5 cup 6 mug

Long macchiato 5

Fratelli's Callebaut Belgian Hot chocolate with marshmallows, Chai latte 4.5

Syrup – caramel, vanilla 1

Extra coffee shot 1

Almond Milk, Bonsoy .50